

Newsletter di novembre

novembre 2017

Dear Dante friends,

After a very busy October we have decided not to organise anything for this November. Just kidding!

To whip your taste buds into shape for the upcoming festive season, Dante is proud to be part of the initiative coordinated in New Zealand by the Italian Embassy in Wellington to bring you the *Week of Italian Cuisine in the World*.

Many Auckland-based Italian restaurants and food suppliers are participating, so you will have the opportunity to enjoy old Italian favourites, discover some delicious new dishes and learn some interesting Italian food facts. Did you know, for instance, that “Spaghetti Bolognese” is a thing everywhere but Italy? Stefania from *Pasta & Cuore* will be happy to confirm this – and she should know as a native Bolognese! Dante will also participate with a Gnocchi-making demonstration by star chef Clotilde Romano and the monthly Colazione at Palazzo Italia. See the full programme on pages 4 and 5.

This month we are also featuring our regular language student profile, but this time it’s a two-for-one package. Julia and Robert regularly travel to Italy and have been to many of the Peninsula’s most iconic places, including the beautiful beach of Cefalù, which you can see below.

Buona lettura!

Stefania



Cefalù, Sicily

Il calendario di novembre

10 novembre	Embassy Film Series (p.3)
15 novembre	CineClub Dante (p.3)
20-26 novembre	Settimana della Cucina Italiana nel Mondo (p4-5)
25 novembre	Colazione alla Dante at Palazzo Italia (p.2)
25 novembre	Festa di Fine Anno dei Bambini p.2)
2 dicembre	Special Colazione alla Dante with Dario Fo presentation (p.2)
Every Tuesday & Thursday	Pilates with Fiorella

Seguici!



President: Sir John Kirwan
Vice President: Flavia Berucci
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Newsletter: Stefania Perrotta

Freemans Bay Community Centre
52 Hepburn Street,
Freemans Bay, Auckland
Dante office: 09 3763853

P.O. Box 91637, Victoria Street West,
Auckland 1142
info@dante.org.nz



Attività ed eventi



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[downloaded from our website](#)

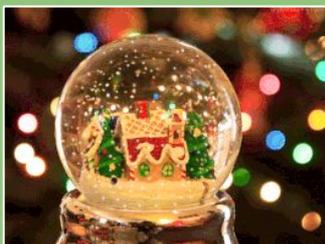
Festa di Fine Anno dei Bambini

When? **Saturday 25 November, 2-4 pm**

Where? **Freeman's Bay Community Centre**

Festeggiamo insieme la fine dell'anno e l'arrivo del Natale con giochi e canzoni!

We will be happy to have a merenda all together afterwards, so please bring a plate to share!



Free English classes

Languages International is offering free classes that are taught by trainee teachers, and are for adults (at least 16 years old.)

When? Monday to Thursday

From now to 17 November 2017

Where? Languages International, [27 Princes Street, Auckland](#).

No bookings necessary, just come along.

Email info@languages.ac.nz for class times. All welcome!

To test your English level for the class or to see next year's free class dates [click here](#).

Colazione alla Dante – 25 Novembre

This month's Colazione alla Dante will be at **Palazzo Italia** from 10am to 12pm. See page 4

Save the date! Special "End-of-year Colazione alla Dante" - 2 December

Vi anticipiamo che sabato 2 dicembre ci sarà una Colazione Speciale di fine anno.

Per l'occasione, Bruno Ferraro ci parlerà del premio Nobel Dario Fo, da lui personalmente conosciuto.

Dice Bruno:

In December 1998 I was privileged to meet Dario Fo at his Milanese residence for a couple of days; he was very generous with his time, showing me sketches of future shows and demonstrating the significance of the masks he collected from all over the world, which adorn his shelves. On the first evening he - and right from the start he insisted on the "tu" form - invited me accompany him to a function in which he was to present Emilio Tadini's works; I cannot describe the pleasure of being in his company and sitting with him in the back of the cab: Franca was in the front. Franca was very generous with her time on the following day, showing me around the theatrical centre (C.T.R.F.) and made a gift of posters, books and video cassettes of Dario's plays. On that day I was also privileged to accompany her to an official function at the town hall where she was honoured by the mayor of Milan for her work in the community: with the Nobel prize money she had purchased vans to help out senior citizens unable to use public transport. I cherished immensely the time spent with Dario and Franca who allowed me to take photos; Dario was very generous to offer me a painting of Franca.



Dario Fo was awarded the Nobel Prize for literature in 1997. During our special Colazione, Bruno will show us some footages from a documentary (in English, with several subtitled interviews) which highlights the salient aspects of his illustrious career. Of paramount importance is the period in the '60s and '70s when Fo, though not belonging to any political party, writes theatrical plays which bring to the fore topical elements of Italian society.



Attività ed eventi



Italian Embassy Film Series - 10 November

Le cose belle - 2014, Documentary by Agostino Ferrante and Giovanni Piperno.

Friday 10 November, 6pm at the University of Auckland, Old Government House Lecture Theatre 102-G36



Naples 1999: two boys and two girls full of hope.
 Naples 2013: the same protagonists disenchanted in a paralyzed city.
 This multi award-winning documentary follows two important stages in lives of Adele, Enzo, Fabio and Silvana for 13 years in their transition from adolescence to adulthood. The struggle and the beauty of growing up in the Italian South.

Italian with English subtitles. Free entry.

[Watch the movie trailer](#)

Save the date!

Mercatino di Natale - 9 December

Also this year Dante is organising the Christmas Market on 9 December from 10am to 3pm in the Freemans Bay Community Centre. Everyone is welcome!



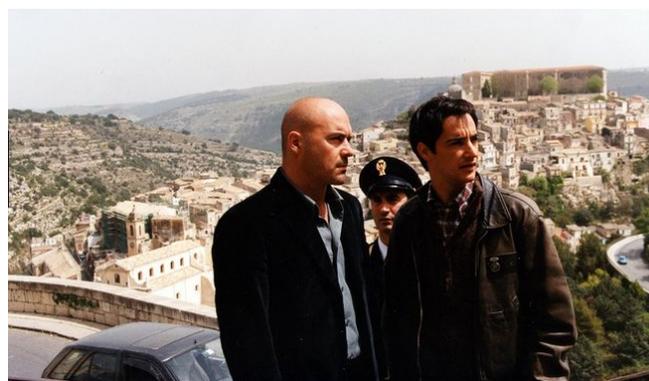
CineClub Dante - 15 November

Don't miss **CineClubDante** on Wednesday 15 November at 10.15am!

We will watch the third episode of the *Inspector Montalbano's* TV series *The Snack Thief*.

The episode will have English subtitles.

Inspector Salvo Montalbano is the fictional creation of Sicilian writer Andrea Camilleri. His novels are international best sellers. Montalbano's character, and his manner, encapsulate much of Sicilian mythology - brooding philosophy, whip smart dialogue, rugged beauty, superb food and, of course, astute detective work.



Episode 3

Il ladro di merendine (The Snack Thief)

A man named Aurelio Lapecora is found dead slumped in the elevator in his apartment building. An unpopular yet seemingly harmless character, his death puzzles the tenants. His widow suspects that her husband was killed by his lover Karima, a young Tunisian woman who had mysteriously disappeared the very day of the murder. Montalbano manages to track down the woman's son, Francois, who is hiding in the streets of the neighbourhood. The terrified child, only five years old, tells him that his mother was forced into a big car and never came back. Suspicions are further aroused when it becomes clear that the murder of another Tunisian on board a Sicilian fishing vessel on the same day Lapecora was killed, is connected directly to Lapecora's death. Montalbano skillfully balances detective work with office politics, fine Italian eating, and his ongoing relationship with Livia.



Attività ed eventi



Settimana della Cucina Italiana nel Mondo, 20 - 26 November

The second edition of *The Week of Italian Cuisine in the World*, an annual event coordinated by the Italian Ministry of Foreign Affairs and International Co-operation, will be celebrated **from the 20th to the 26th of November**. The purpose of the wide array of events organized throughout the week is to promote Italy's incredibly varied regional cuisine and food traditions, celebrating conviviality the Italian way. Last year this initiative took place in over 100 countries across the world, and this year New Zealand is also on the list!



Week of Italian Cuisine in the World
20-26 November 2017

Società Dante Alighieri is proud to be part of this world-wide celebration with two events marking the week in Auckland:

Gnocchi with Clotilde Romano, Chef of La Dolce Vita (Christchurch Italian Cooking Classes) from Naples, is holding a lunch with a Gnocchi demonstration. As well as your fresh Gnocchi with Italian Passata Sauce, Basil and Mozzarella, you will also enjoy Antipasto of Bruschetta and Dolce of Wild Berries & Limoncello Panna Cotta.
Friday 24th November, 12.15 pm
Freemans Bay Community Centre, 52 Hepburn Street, Auckland
\$ 50 per person. Booking essential, places are limited.
For information and bookings: info@dante.org.nz

Dante's Colazione at Palazzo Italia

Join us for a real Italian colazione with cappuccino and cornetto at Palazzo Italia!
Saturday 25th November, 10 am
\$8 at the door, no bookings required

Lots of other events are taking place around Auckland and special dishes are available during the week at participating restaurants: **Giapo, JK14 Wines and The Corner, Non Solo Pizza, Palazzo Italia, Pasta & Cuore, Segafredo and Settebello**.
Buon appetito!



See the full programme schedule in the next page and [click here for all details](#)





Attività ed eventi



Settimana della Cucina Italiana nel Mondo - Programme schedule

	SPECIALS ALL WEEK	Tuesday 21st	Wednesday 22nd	Thursday 23rd	Friday 24th	Saturday 25th	Sunday 26th
Dante Alighieri Society					CLOTILDE ROMANO, CHEF OF LA DOLCE VITA, GNOCCHI DEMONSTRATION AND LUNCH 12.15PM	COLAZIONE @ PALAZZO ITALIA 10AM-12PM	
Giapo				TIRAMISU MAORI AVAILABLE FROM 12 TO 10.30PM			
JK14 Wines and The Corner			A WINE LOVER'S JOURNEY THROUGH ITALY'S PROSECCO REGION 7 PM @ THE CORNER, REMUERA				
Non Solo Pizza	UNESCO PIZZA MARGHERITA E MARINARA	COCKTAIL EVENING OSTERIA 6-7PM	MOZZARELLA MAKING CLASS 6.30PM		WINEMAKERS DINNER 7PM	SATURDAY IS SPRITZ DAY -ALL DAY-	INFAMOUS LONG LUNCH 12.30PM
Palazzo Italia					THE ITALIAN FLAVOURS PALETTE 6PM		
Pasta & Cuore	MENU SPAGHETTI BOLOGNESE DOESN'T EXIST			EMILIA MON AMOUR 6.30PM	PASTA FRESCA WORKSHOP 3PM		
Segafredo						MEET THE ORIGINAL ITALIAN ESPRESSO 9-11AM	
Settebello	UNESCO PIZZA						GIROPIZZA - SOUTHERN FLAVOURS 7 PM



Profili del mese



Una collaboratrice: Alessandra Di Marco

Where are you from in Italy?

Sono sia del Nord che del Sud. Sono nata e vissuta in provincia di Milano fino all'età di 11 anni, quando mi sono trasferita in Sicilia, in provincia di Messina, da dove vengono e dove attualmente risiedono i miei genitori e il resto della mia famiglia allargata.



Selfie queen Alessandra

What brought you to NZ and how long have you been here?

Come per molte emigrate, ho seguito quello che sarebbe stato mio marito, Kiwi e incontrato a Dublino. Dopo aver entrambi vissuto in Irlanda per 2 anni ci siamo trasferiti in Nuova Zelanda alla fine del 2005.

What do you enjoy about living in NZ?

Ci sono moltissime cose che apprezzo della Nuova Zelanda. Prima di tutto le persone: sono gentili, educate e, nella stragrande maggioranza dei casi, oneste e disponibili a dare una mano in qualunque situazione. Inoltre i neozelandesi sono pragmatici e innovativi, e questo contribuisce a creare una nazione in cui è facile vivere quotidianamente.

What do you miss about living in Italy?

In verità non ci sono molte cose che mi mancano dell'Italia. Ma, a parte la mia famiglia, mi manca il cibo, la moda e i natali invernali.



Alessandra went to this school in Monza, Lombardy, from age 2 to 11.

What do you find different or unusual about the Kiwi culture?

I piedi scalzi sempre e comunque. Non credo che mi ci abituerò mai!

What are your favourite places in NZ?

Mi piacciono moltissimo Ohope, Queenstown, Waitangi e Auckland, ma la lista sarebbe troppo lunga per entrare in questa pagina. La Nuova Zelanda è un posto meraviglioso.



Main square in Gelati Mamertino, Messina, Sicily - Alessandra's maternal birthplace.



Profili del mese



Due alunni: Julia Wilson & Robert Geddes

Why did you start to learn Italian?

We have been to Italy on holiday in the past and found people in the less touristy areas of Italy do not tend to speak much English, and we like the less touristy parts! We thought it would be nice to be able to at least communicate basically. We also thought it would be an interesting and long-lasting hobby and a personal challenge. In particular Robert is a coeliac and in the land of pizza and pasta needs to be able to find safe food without gluten. Despite what you might think, Italians tend to be very aware of coeliac disease and gluten-free eating and Italy is one of the better countries for coeliacs to visit.

How long have you been studying Italian?

What level are you at now?

We have been studying just over two years at Dante Alighieri. We started as absolute beginners and now are early intermediate.



Julia and Robert at the Montalbano home

What do you enjoy about studying with the Dante and studying Italian?

We enjoy the classes and are lucky enough to have had roughly the same core group since we started as beginners. They are all really great people. We try to encourage each other to continue, as it is a long-term commitment. All the Dante teachers are very patient. Luca Manghi has been our teacher for the past two years and has the patience of a saint. It is important to learn from a native speaker.

What tips do you have for beginner students?

It's going to take a while. It's an investment. Make an effort to attend class – even if it's raining, or it's getting a bit dark and cold in the winter evenings. You have to keep at it (*piano piano* as they say in Italian). Once in awhile, think back to your first day in class and see how far you have come. Most of us learn quite slowly and sometimes you don't feel as if you are making any progress. These are the times to reflect. Also, you need to do some practice or revision every day.

How much study/what kind of study do you do outside class?

There are many free resources on the internet such as Duolingo, Blogs, Vlogs on YouTube, grammar notes, etc. If possible, try an intensive language course in Italy for a week or two if you can afford it – we found it invaluable to hear and be forced to speak Italian for 3 or 4 hours a day.

Where are some of your favourite places in Italy?

Italy actually varies a lot between the north and south. We thought Torino, for example, seemed to have quite a German vibe in buildings and environment. The further south you go, the drier and more sun-baked (and a bit less opulent) it becomes.

We especially like Sicily. It has had a unique mixture of diverse histories that have shaped it. It is beautiful but also a bit rough around the edges – but that's part of its appeal. The hillside town of Taormina in Sicily is probably the most beautiful place we have visited.



View of Santa Maria del Fiore, Florence



Tell us about your last trip to Italy.

We have just returned from a six-week trip to Italy starting in Milano where we attended a language school for two weeks. We then travelled to Torino, Bologna, Firenze, Salerno and continued down the coast and over to Messina (in Sicily) by train. We revisited a few our favourite places such as Messina, Cefalu, Taormina and Catania. A highlight, for us, was a visit to the town of Punta Secca to see "La Casa del Commissario Montalbano" and also the towns of Scicli and Ragusa Ibla which are used as outdoor filming locations in the TV series *Inspector Montalbano*. We love all of Italy but to us Sicily is a magical place.

We made an effort to speak Italian to taxi drivers, B&B hosts, waiters, shop owners, and anyone that asked where we were from.



Review di ottobre



Festival Italiano 2017

The 2017 edition of Festival Italiano was held on Sunday 1 October, with crazy weather (mostly raining), and yet people came in great numbers to eat, drink, listen to music and to have fun!

Grazie Auckland and *Grazie* Waitematā Local Board, **Peroni**, **Newmarket Business Association**, and all our sponsors!



Announcing the winning numbers of our Festival Italiano raffle:

- 1 Prize, Ticket number 2802
- 2 Prize, Ticket number 0494
- 3 Prize, Ticket number 0267
- 4 Prize, Ticket number 1106
- 5 Prize, Ticket number 1008

All winners have been contacted by the Dante Alighieri. Society



NEWMARKET.

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Click [here](#) to see the full list the sponsors of Festival Italiano 2017



Review di ottobre



Week of the Italian Language and Colazione at the Art Gallery





Gli amici della Dante



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Radio Cartolina

1 November: Sportello Inas NZ is the first Patronato Service in New Zealand. It provides advice to Italians who are NZ residents, and to New Zealanders of Italian origin, in terms of pensions, taxes, inheritance, citizenship, and various documents. We talk with Roberto Di Denia, the Italian volunteer who provides a front-line information service, and collects and organizes all questions and paperwork, and forwards them to the Melbourne office. The contacts of Sportello Inas are: 021 256 189 pensioninz@gmail.com.

15 November: Stefano Pampanin is a structural engineer at the University of Canterbury. For all the years of the earthquakes, he has worked with the team developing new resistant structures, and he has represented Christchurch to the international network of scientific research on how to make towns safer in the event of an earthquake. His wife, Sonia Giovinazzi, also an engineer teaching at the University, has been involved in the post-earthquake work. Cartolina first met Stefano and Sonia on their arrival in Christchurch, and followed them when they became a young family. Now they and their two children are going back to Italy, where Stefano will be teaching at the University of Rome La Sapienza.

29 November: Cartolina programmes are being acquired by the NZ National Archives Ngā Taonga Sound & Vision. Cartolina is recognized as a Taonga (treasure) for recording the perspectives of the Italian Community over a time spanning 18 years, with a special interest for the pre- and post- earthquakes period. It is a great honour, which Cartolina shares with Radio Plains fm.

Visit the new pages of Radio Cartolina on the website of the Christchurch Dante Society: <http://www.dantechch.com> with info, photos and the contents of each episode.

Buon Ascolto from the producer Wilma Laryn.

Thanks to our sponsors:



Aforismi del mese

Frasi di Dario Fo

La risata, il divertimento liberatorio sta proprio nello scoprire che il contrario sta in piedi meglio del luogo comune, anzi è più vero o, almeno, più credibile.

In tutta la mia vita non ho mai scritto niente per divertire e basta. Ho sempre cercato di mettere dentro i miei testi quella crepa capace di mandare in crisi le certezze, di mettere in forse le opinioni, di suscitare indignazione, di aprire un po' le teste.

Tutto il resto, la bellezza per la bellezza, non mi interessa.

Ricetta del mese

Marzapane di Alessandra con Amaretto

Ingredienti:

200g mandorle sgusciate ma ancora con la pellicina
100g zucchero a velo
1 cucchiaino di liquore Amaretto



Preparazione: Tenere qualche mandorla a parte per decorare e tritare il resto con un tritatutto o frullatore elettrico fino ad ottenere una polvere fine, quasi come una pasta.

Aggiungere lo zucchero a velo e Amaretto e mescolare con le mani fino ad ottenere un impasto.

A questo punto si possono fare delle palline, o piccoli rombi o altre forme da decorare con frutta secca (come le mandorle spellate), zucchero e canditi, oppure da colorare con colori naturali, o usare per farcire i datteri.

Proofreading provided by:

Michelle Vollemaere

Correctamundo.co

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Writer • sub-editor • proofreader
head.girl@correctamundo.co